

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY - DECK 4	24	3	Yes	THE FINAL SANITIZING RINSE ON THE DISHWASH MACHINE WAS MEASURED AT 158°F AT THE PLATE SURFACE. THIS WAS THE HIGHEST TEMPERATURE ACHIEVED. IT WAS IN ACTIVE USE AT THE TIME THE TEMPERATURE WAS TAKEN AND A THERMOMETER WAS PUT THROUGH THE MACHINE APPROXIMATELY 5 TIMES. Machine has been adjusted and staff have been retrained to recognize when final rinse is not above 160 F
2	MAIN GALLEY - DECK 4	21	0	No	A PIECE OF FOAM INSULATION WAS NOTED IN THE NON-FOOD CONTACT AREA OF THE UPPER COMPARTMENT OF THE ICE MACHINE IN THE COFFEE STATION. IT WAS STATED THAT THIS IS PART OF THE ORIGINAL CONSTRUCTION AND IS USED TO KEEP WATER FROM LEAKING OUT OF THE ICE MACHINE. The foam insulation has been removed as per the Chief Refrigeration. This has been done for all machines. It was decided that this foam was not necessary for the overall performance of the machine.
3	MAIN GALLEY - DECK 4	27	0	No	THE FOAM INSULATION IN THE NON-FOOD CONTACT AREA OF THE UPPER COMPARTMENT OF THE ICE MACHINE IN THE COFFEE STATION WAS SOILED WITH MOLD AND MILDEW. The foam insulation has been removed as per the Chief Refrigeration. This has been done for all machines.
4	MAIN GALLEY - DECK 4	20	0	No	THE THERMOMETER IN AN UNDER-COUNTER REFRIGERATOR IN THE HOT GALLEY WAS MEASURING 70°F. SLICED CHEESE WAS STORED IN THIS REFRIGERATOR HAD A SURFACE TEMPERATURE OF APPROXIMATELY 50°F. THIS CHEESE WAS DISCARDED AND THE REFRIGERATOR WAS TAKEN OUT OF SERVICE. Further training has taken place to check more regularly the food temperatures in the refrigerators.
5	MAIN GALLEY - DECK 5	20	0	No	A GAP WAS NOTED ON THE BACKPLATE OF THE MEAT SLICER IN THE BUFFET STATION. Hard sealant has now been put in place.
6	MAIN GALLEY - DECK 5	21	0	No	PEELING SEALANT WAS NOTED ON THE DRAIN AREA OF THE FLAT TOP GRILLS. Sealant has been replaced.
7	MAIN GALLEY - DECK 5	20	0	No	TWO MISSING SCREWS WERE NOTED IN THE MICROWAVE OVEN LOCATED IN THE ROOM SERVICE AREA. Screws have been installed.
8	CREW GALLEY	29	0	Yes	FOOD PARTICLES WERE NOTED IN A HANDWASH SINK. On this occasion hands with food debris were washed in this sink leaving food debris in the sink. We will check the sinks more regularly for food build up. Training has been provided here.
9	CREW GALLEY	37	0	No	CONDENSATION WAS NOTED IN THE HOOD ABOVE THE TILTING PAN. Galley air condition has been adjusted.
10	PROVISIONS	20	0	No	CRACKED AND MISSING SEALANT WAS NOTED ON THE POTATO PEELER IN THE VEGETABLE PREPARATION AREA. This has been repaired.
11	PROVISIONS	26	0	Yes	THE SEALANT ON THE POTATO PEELER IN THE VEGETABLE PREPARATION AREA WAS SOILED WITH FOOD RESIDUE. This has been cleaned and resealed.
12	POOL BAR	29	0	Yes	THE ONLY HANDWASHING FACILITY FOR THE BAR WAS LOCATED IN AN ADJACENT AREA THAT REQUIRES PASSAGE THROUGH A CLOSED DOOR. Door will remain open while bar is in operation.
13	WINDJAMMER-GALLEY	21	0	No	THE VENTILATION HOOD OVER THE HOT GRILL AREA HAD LOOSE SEALANT PEELING FROM THE SEAMS. Sealant has been replaced.
14	WINDJAMMER-GALLEY	20	0	No	THE MEAT SLICER HAD SOFT SEALANT PEELING FROM THE BOTTOM OF THE BLADE COVER. This has been replaced with hard sealant.
15	WINDJAMMER-GALLEY	33	0	No	SOME CRACKED AND BROKEN TILES WERE NOTED ON THE DECK AREAS. The repair of tiles is in progress across the galley.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
16	POOLS GENERAL	10	0	No	
17	POTABLE WATER	*	0	No	
18	CORRECTIVE ACTION STATEMENT	*	0	No	

THE SHEPARD'S HOOKS FOR THE POOL AREAS WERE NOT IN PROMINENT LOCATIONS NEAR THE POOLS. [Corrected, now in a more accessible place.](#)

THE ENGINEERING DEPARTMENT HAD EXCELLENT RECORDKEEPING, DOCUMENTATION AND DISPLAYED EXCELLENT KNOWLEDGE OF THE PROGRAM.

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .